

Overview

This standard is about the skills and knowledge needed for you to develop food and drink test samples in food and drink manufacture and the associated supply chain. The planned and systematic development of test samples is an important part of the wider remit of new product development.

You must be able to show that you can apply creative, innovative and advanced practical skills to develop test samples for potential consideration for production trialing. You will also need to apply the relevant scientific, technical and management skills to support the development process.

This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in developing food and drink test samples in a food and drink business.

Performance criteria

You must be able to:

* *Plan development activities**

1. scope out requirements for developing samples
2. evaluate ideas for the product and identify clear objectives
3. identify and incorporate relevant factors about the product into a realistic programme
4. identify the availability and suitability of the resources identified to achieve the specification
5. develop specifications for the product trials and communicate them to the relevant people within agreed timescales
6. agree the planning and scheduling of product tests with the relevant people

**Manage and produce test samples

**

7. implement the tests in a systematic manner within an agreed timescale
8. make necessary adjustments during the trials to ensure compliance with requirements
9. amend provisional specifications in accordance with feedback from test samples
10. establish the resource requirements for the product test samples

**Measure and record development activities

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11. monitor the tests correctly and obtain accurate and comprehensive feedback
12. record the outcomes of the product test samples

**Present final test samples

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13. establish the conformance of the test samples with requirements

Knowledge and understanding

You need to know and understand:

1. the regulatory and organisational requirements relating to the developing of test samples in a food business
2. the hygiene and allergen requirements
3. the organisational methods of communication including the use of new technology and how to use them
4. how to use market intelligence and information relating to the production of test samples
5. why it is important to receive a brief from colleagues and customers to determine the specific test sample requirements and how to do this
6. why it is important to support a creative and innovative working environment
7. why it is important to agree project plans and objectives with relevant people
8. the importance of cost, availability and volumes when determining raw material usage
9. how to cost a test sample
10. how to evaluate resources including tools, equipment, labour, materials and ingredients
11. what the organisational requirements are for the provision of feedback relating to the production, cost, labour and training needs for the test samples
12. how to present the test samples for evaluation
13. monitor and record feedback on the test samples adhering to organisational requirements
14. encourage feedback from relevant people on the conformance of the test samples to the original brief
15. provide feedback to relevant people on the usefulness of the brief

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